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ISSUANCES

of the

Meat and Poultry Inspection Program

August 1976

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UNITED STATES DEPARTMENT OF AGRICULTURE
Animal and Plant Health Inspection Service
Meat and Poultry Inspection Program
Washington, D.C. 20250

IMPORTANT: Persons Handling MP Form 38

The cost of the Meat and Poultry Inspection Regulations has been changed by the U.S. Government Printing Office. Until MP Form 38 can be revised, please make pen-and-ink changes on such form as follows:

Change "$22.00" to "$30.00" and "$5.00" to "$7.50."

August 16, 1976

Animal and Plant Health Inspection Service

[9 CFR Part 381]

DEFINITIONS AND STANDARDS OF IDENTITY OF COMPOSITION

Standards for Cooked Poultry Sausages

• The purpose of this document is to propose standards for poultry frankfurters, poultry franks, poultry furters, poultry hotdogs, poultry weiners, poultry vienna, poultry bologna, poultry garlic bologna, poultry knockwurst, and similar cooked poultry sausages. •

Notice is hereby given in accordance with the administrative procedure provisions in 5 U.S.C. 553 that the Animal and Plant Health Inspection Service is considering amending the poultry products inspection regulations, pursuant to the Poultry Products Inspection Act (21 U.S.C. 451 et seq.), for the purpose set forth above.

STATEMENT OF CONSIDERATIONS

During recent years the poultry industry has developed cooked sausages fabricated from poultry products. Such products which are marketed under approved labeling clearly showing the species, such as "Turkey Franks" or "Chicken Wieners," are organoleptically pleasing to consumers and are gaining market acceptance. A recent survey indicated that at the present time, there are at least 344 approved labels for these products which are produced by 66 plants.

The Department has beeen considering for some time, and has now been petitioned by the poultry industry and poultry industry associations to establish standards for cooked poultry sausages in order to assure uniformity and consistency in such products.

Pursuant to such requests, the Department hereby proposes standards for cooked poultry sausages, cooked poultry sausages with giblets, and cooked poultry sausages with binders, as set forth below. These proposed standards appear to provide those characteristics that consumers asssociate with such products.

Accordingly, it is proposed that a new § 381.171 be added to Subpart P of the poultry products inspection regulations to read as follows:

§ 381.171 Cooked sausage.

(a) A poultry frankfurter, poultry frank, poultry furter, poultry hotdog, poultry wiener, poultry vienna, poultry bologna, poultry garlic bologna, poultry knockwurst, and similar cooked poultry sausages are comminuted, semi-solid sausages prepared from one or more kinds of raw or cooked poultry meat with or without poultry skin in no more than natural proportions, and poultry fat. Poultry giblets may be used in accordance with paragraph (b) of this section, and the binders listed in paragraph (c) of this section may be used in accordance with paragraph (c) of this section. Poultry sausages are seasoned and cured using one or more of the curing agents as provided for in § 381.147(f)(3) of this subchapter, and may or may not be smoked. The finished product shall contain not more than 25 percent fat and not less than 12 percent protein, and shall have a ratio of moisture to protein of not more than 5.0 parts moisture to 1.0 part protein.

(b) If giblets are used in the formulation of the product, the term "with giblets" must be included as part of the product name, e.g., "chicken frankfurter with giblets." Such product must contain at least 50 percent poultry meat in the formulation, excluding added water.

(c) If binders are used in the formulation of the product, the name of the binder or binders must be included as part of the product name, e.g., "chicken frankfurter, calcium reduced dried skim milk added." One or more of the following binders may be used in cooked poultry sausages: Dried milk, calcium reduced dried skim milk, nonfat dry milk, cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, and isolated soy protein. Such binders, singly or collectively, may not exceed 3 percent of the finished product, except that 2 percent of isolated soy protein shall be considered equivalent to 3 percent of any of the other binders.

Any person wishing to submit written data, views, or arguments concerning the proposed amendment may do so by filing them, in duplicate, with the Hearing Clerk, U.S. Department of Agriculture, Washington, D.C. 20250, or if the material is deemed to be confidential, with the Product Labels, Packaging and Standards Staff, Meat and Poultry Inspection Program, Animal and Plant Health Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250, by October 25, 1976.

Persons desiring opportunity for oral presentation of views should address such requests to the Staff identified in the preceding paragraph, so that arrangements may be made for such views to be presented prior to the date specified in the preceding paragraph. A record will be made of all views orally presented.

All written submissions and records of oral views made pursuant to this notice will be made available for public inspection in the Office of the Hearing Clerk during regular hours of business, unless the person makes the submission to the Staff identified in the preceding paragraph and requests that it be held confidential. A determination will be made whether a proper showing in support of the request has been made on grounds that its disclosure could adversely affect any person by disclosing information in the nature of trade secrets or commercial or financial information obtained from any person and privileged or confidential. If it is determined that a proper showing has been made in support of the request, the material will be held confidential; otherwise, notice will be given of denial of such request and an opportunity afforded for withdrawal of the submission. Requests for confidential treatment will be held confidential (7 CFR 1.27(c)).

Comments on the proposal should bear a reference to the date and page number of this issue of the FEDERAL REGISTER.

Done at Washington, D.C., on July 23, 1976.

HARRY C. MUSSMAN,
Acting Administrator, Animal and Plant Health Inspection Service.

[FR Doc.76-21801 Filed 7-26-76;8:45 am]

UNITED STATES DEPARTMENT OF AGRICULTURE
Animal and Plant Health Inspection Service
Meat and Poultry Inspection Program
Washington, DC 20250

MPI BULLETIN 76-131
8/16/76

INFORMATION FOR: Regional Directors, Area and Circuit Supervisory Personnel, Inspectors in Charge, Food Inspectors, Plant Management, and Interested Parties

Labeling of Hams

MPI Bulletin 505, dated December 6, 1973, was issued to establish guidelines for labeling "sectioned and formed" and other fabricated and formed products. Although the guidelines were generally realistic there has not been consistent understanding and uniform application.

Due to the different interpretations and resulting Field Operations problems, MPI Bulletin 505 is being rescinded.

The general concept of accurately labeling products, such as "sectioned and formed," "chunked and formed," and so forth, is not being abandoned however. Appropriate nomenclature will be required at the time of label approval to adequately describe the product.

Donald Houston
Acting Deputy Administrator
Meat and Poultry Inspection Program

DISTRIBUTION: A-0 P,Q,S, T, U-U2 (In Issuances)	CATEGORY: F-Labeling	REGS: 318 MANUAL: Part 18	OPI: STS-PLPSS

UNITED STATES DEPARTMENT OF AGRICULTURE
Animal and Plant Health Inspection Service
Meat and Poultry Inspection Program
Washington, D.C. 20250

MEAT AND POULTRY INSPECTION MANUAL

CHANGE: 76-7 and 8 Maintenance Instructions August 1976

Remove Page	Insert Page	Numbered
79 and 80	79 and 80	76-8
131 and 132	131, 132, and 132a	76-8
135 and 136	135 and 136	76-8
183 and 184	183, 183a, and 184	76-8
229 thru 236a	229 thru 236f	76-8
261 and 262	261 and 262	76-8

Pen-and-Ink Changes

Page 106, Section 14.21 (c), delete.

Note: Changes on page 136 cancel MPI Bulletin 76-59.

Changes on pages 229 thru 236a cancel MPI Bulletins 787, 791, 811, 75-106, and 75-177.

Changes on page 261 cancel MPI Bulletin 76-73.

Changes on pages 229 and 230 cancel MPI Bulletin 76-92.

This Issuance contains changes to the Meat and Poultry Inspection Manual for July and August.

(d) Record

Each inspector shall have the "trim helper" record on MP Form 514 condemned carcasses in the appropriate blocks and all carcasses retained for veterinary examination under the word "retained" entered in the remarks space.

(1) Plant rejects. Carcasses rejected by management before inspection shall be condemned and recorded on MP Form 514 under "other." The statement "Rejected by Plant Management" shall be entered under remarks.

(2) Unlisted conditions. Carcasses condemned for unlisted abnormalities or diseases shall be recorded on MP Form 514, 514-1, and 513 under "remarks or "other" with condemnation reason.

(e) Retained Product

When product is retained for further inspection, identity and wholesomeness should be preserved. Identity can be maintained by keeping product under Government lock or seal, and/or by using retained tags. Product wholesomeness can be maintained by preventing contamination, dehydration and decomposition with plastic bags, slush ice, or other (refrigeration or freezing) means. If necessary, samples of retained product may be sent to the laboratory (see Part 23).

(f) Systemic Condition

When a systemic condition is evident, carcass and viscera must be condemned.

(g) Liver Condemnation

Livers with the following diseases or abnormalities must be condemned:

1. Fatty degeneration--characterized by well defined light spots. Livers with a uniform yellow color, due to excessive fat deposits (fatty infiltration), are considered wholesome. They are commonly found in fat birds, especially fowl, and occasionally in fryers.
2. Extensive petechiae or hemorrhages. The typical "paint brush" appearance is considered insignificant.
3. Inflammation, abscess, necrosis.
4. Cirrhosis, tumor, cyst. Livers with one large cyst or several small cysts shall be condemned.
5. Discoloration--caused by gall bladder or bile duct disorders, postmortem changes, etc.
6. Specific disease (enterohepatitis).
7. Contamination--from intestinal contents or noxious materials.

(h) Kidney Condemnation

Kidneys shall be removed from carcasses showing:

1. Renal or splenic pathology.
2. Hepatic lesions causing liver condemnation.
3. Conditions requiring condemnations of all viscera.
4. Airsacculitis--when carcass or its posterior part is salvaged.

(i) Contamination

Carcass and/or part disposition shall be according to regulations (P-381.91). Fecal, ingesta, or bile contamination must be promptly removed by washing and/or trimming. Contamination of carcass cut surfaces and internal parts must be removed by trimming.

Inspectors shall assure themselves that contamination is properly removed.

(l) Salvage operation. Contaminated product may be salvaged, provided (1) adequate facilities and personnel are available, and (2) procedures, approved by area supervisor, are always done sanitarily.

(i) Facilities.

1. Salvage station. It should be in the eviscerating area and have * adequate space for a sanitary and effective operation.
2. Retain rack. Each station shall have adequate retain racks in

rows and high enough to prevent cross contamination of suspended carcasses.

3. Trough or table - A trough or table section with a steep, sloping top, drained into a gutter or other drainage facility, is necessary. A stainless steel grill for dropped hand tools is desirable over the table or trough.

4. Singer.

5. Containers - Vats, tanks, or other suitable containers for chilling product. Knife rack or stand.

6. Spray nozzle with proper fittings to clean carcasses.

7. Gooseneck or other acceptable facility for washing hands and tools.

8. A minimum of 50-foot candles of light.

(ii) Procedure.

1. After viscera removal, the trimmer may hang contaminated carcasses (by the neck) on designated area of retained rack. Number of carcasses hung depends upon facilities, production rate, and employee's capability.

2. Carcasses are then transferred from retain rack to salvage station, where they are suspended with anterior end up to prevent contamination during washing and trimming.

3. External carcass surfaces will be thoroughly washed before cutting.

4. Salvage must be done (a) by properly trimming contaminated tissues, (b) without cutting into body cavity and opening cut edges, and (c) without product pileup or other insanitary procedure.

5. Salvaged parts must be chilled immediately (with crushed ice in continuously drained containers).

(iii) Inspector's responsibility. The inspector in charge must assure that all requirements are met and only wholesome product is saved for food purpose. Plant failure to comply with the provisions of this section will require discontinuing salvage operations.

(2) Overscald. It should not be confused with hard scald. In overscald the skin slips from the meat, and the intestine may appear cooked.

Carcasses or parts partially cooked by singer or other causes shall be condemned and recorded as overscald.

(j) Bruises; Tears

Trimming bruises, hemorrhages, or tears requires judgment based upon extent, nature, and practicability of trimming to meet ready-to-cook requirements. The following guides apply to ready-to-cook product only, and not to dressed poultry or grading standards:

1. Entire carcass shall be condemned when a bruise or hemorrhage is associated with systemic disturbance.

2. When a condition is localized, the carcass may be passed for food after removal and condemnation of affected part(s).

Bruised areas, showing blood clumps or clots in superficial tissues--between skin layers or superficial muscles (wing vein rupture), loose subcutaneous tissue, along blood vessels, etc.--may be slit and the clots completely washed out before the part is passed for food.

3. When blood clumps extend into muscles, affected part(s) shall be removed and condemned.

4. Trimming is not required when blood clumps or clots are not present. However, regardless of extent or nature all offcolor bruised tissues must be removed and condemned.

(1) Breast blister. Although inflammatory tissue adheres tightly to keel bone, affected tissues must be removed.

Removal of breast blisters or other abnormalities before inspection is not permitted since it may affect carcass disposition.

Carcass chilling is not allowed before blister removal, except when carcasses are retained several hours for reinspection, or when blister-affected carcasses belong to lots of

TENDERIZING (MEAT)

Subpart 18-C

(Regs: M-318)

18.16 PROTEOLYTIC ENZYMES

When approved proteolytic enzymes--papain, bromelin, or ficin--are used to tenderize meat cuts, their application must result in tenderization and not adulteration of product.

(a) Equipment; Personnel

Plants tenderizing meats (by injecting or dipping) shall provide adequate equipment and designate competent personnel to test product and record findings.

During testing, water bath equipment must be maintained under a plant security program acceptable to the circuit supervisor.

(b) Temperature

Water bath temperature depends on the enzyme or predominant enzyme used and can be determined by a minimum-maximum indicator thermometer.

Required temperatures for best tenderizing results are:

98° F. -- Ficin
140° F. -- Bromelin
153° F. -- Papain

Slight temperature deviations will not affect the test. However, such deviations should be within ±5° F. of the required temperature during the test.

(c) Testing

(1) Plant. A designated plant employee will:

a. Perform at least one test weekly and additional tests when a new type of enzyme is used or when the enzyme content of a solution is changed.

b. Select one 4-ounce sample each of enzyme treated and untreated diaphragm or other muscle tissue, put each sample in a separate waterproof plastic bag, and place the bags into a water bath.

c. After 4 hours, remove the samples from the water bath and determine the extent of proteolysis--parting of muscle fibers (loosening and/or softening of intermuscular connective tissue).

When treated samples exhibit moderate to extensive proteolysis and untreated samples remain firm, allow operations to continue.

When test samples exhibit improper results, correct or discontinue the operation, segregate questionable product, and immediately inform the inspector.

(2) Inspector. He will:

a. Periodically monitor tests and review test records maintained by the plant.

b. Request the plant to make additional tests if records or observations indicate the plant may not be meeting their responsibilities or whenever findings could assist in the disposition of questionable product.

c. Determine whether plant disposition of segregated product is adequate.

d. Submit samples of treated and untreated product and of the tenderizer to an MPI laboratory only when laboratory findings are needed to assist in the disposition of questionable product, or when requested by FO.

INGREDIENTS

Subpart 18-D

(Regs: M-318; P-Subpart O)

Only approved and properly labeled ingredients shall be used in meat or poultry products.

18.19 MEAT-POULTRY ITEMS

(a) Meat

(1) Acceptance. Meat and meat food products may enter official plants, provided they comply with regulations.

(2) Record. Receiving establishment must maintain a record of all received product showing that it was from federally inspected plants.

(3) Bone. Crushed or ground bone is not permitted as ingredient in meat or poultry products. However, wholesome bones from U.S. inspected and passed carcasses may be used in manufacture of soup stock intended as an ingredient of meat food product.

Bone crushing may be conducted in edible product departments, provided it does not create an insanitary condition.

(4) Ice-glazed product. Must be clean, wholesome, and identified as federally inspected and passed. If soiled, it may be reconditioned by washing with water sprays (see Subpart 18-N).

(5) Lips. Lips of cattle, calves, sheep, and goats are permitted in meat food products provided the conical papillae are destroyed by finely chopping, or by cooking and removing the mucosa.

(6) Pork stomach. They are considered meat byproducts rather than animal casings, even though they are intended for use as containers of meat food products.

(7) Pork jowls; slicing. Large, inverted hair follicles must be removed from pork jowls before they are used in further processing or before shipping.

Pork jowls to be used in fabricated products or in edible rendering shall be completely sliced or deeply scored from the "meat" surface downward in sections about 1 inch apart, and cut surfaces observed for abnormalities.

Pork jowls for use as "Smoked pork jowl Bacon Squares" may be processed without scoring, provided they are closely observed for abnormalities during preparation.

Mechanical slicing or scoring of unfrozen jowls is acceptable, provided (i) all cut surfaces are immediately observed for abnormalities, and (ii) acceptable facilities are available for cleaning and sanitizing contaminated equipment.

(8) Pork skin, rinds, snouts, lips, ears. They shall not be shipped unless they are free from visible hair roots, and are suitable for inclusion in meat food product (souse, scrapple, head cheese, etc.).

Exception! Freedom from visible hair roots is not required if above byproducts are identified for use in rendering, gelatin manufacture, or popping. *

(b) Meat and Poultry

(1) Byproduct. Byproducts must be properly handled and chilled or frozen to prevent unsoundness. Occasionally, they are bulk packed before chilling. In this case, freezing must be followed by further examination to detect possible unsoundness.

Byproducts must be properly drained before packing or before being used as ingredients in food products.

Improper draining after washing can carry excess water into packages or manufactured food product.

(2) Gelatin. It may be used for binding and congealing certain meat or poultry products. It should be carefully controlled. When sampling product, show amount of gelatin used on MP Form 22.

Poultry products with more than 3 percent gelatin shall be labeled to include "gelatin added," "with gelatin," or the like. Natural gums and extracts added as jelling agents may be used only in amounts necessary for intended purpose.

(3) Fat. Edible fat from federally inspected plants may be brought into an official plant, if in closed and properly labeled containers, or under Government seal.

When rendered or unrendered poultry fat is received frozen, the block should be cut or broken to insure soundness.

18.20 NONMEAT-NONPOULTRY ITEMS

(a) Identification; Labeling

All materials--curing mixtures, seasonings, spices, tomato puree, cereals, nonfat dry milk, etc.--must be labeled to show name of article, list of ingredients if composed of two or more, and amount or percentage of each restricted ingredient.

Mixtures of spices or other flavoring or seasoning components--spice extractives, oleoresins of spices, essential

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(3) Whole milk, products with milk or eggs. Whole milk, butter, margarine, cheese, sodium caseinate lactose, other dairy product derivatives and manufactured items such as premixes (for batters, gravies, and breadings) or noodles and macaroni that may contain milk or egg products shall be handled as in (1) and/or (2) above, or be accompanied by a letter of guaranty.

(d) Examination and Sampling

The inspector will examine incoming shipments of nonmeat and nonpoultry items and sample such items if he suspects insect, microbiological, or chemical contamination, or when requested by RD.

When visual examination or sample findings reveal unacceptable conditions, those items shall be immediately rejected from use. If such items were accompanied by a letter of guaranty or identified as USDA inspected, the appropriate authorities shall also be notified of the conditions.

(e) Miscellaneous Items

(1) Anticaking agents. Approved salt, cures, or seasonings containing anticaking agents up to 2 percent, singly or in combination, may be used in meat and poultry products. Such agents are tricalcium phosphate, tetrasodium pyrophosphate, calcium carbonate, magnesium carbonate, calcium stearate, silica gel, calcium alumino-silicate, calcium silicate, magnesium silicate, sodium aluminosilicate, sorbitol, glycerol (glycerin), or propylene glycol.

Salt with less than 13 ppm of yellow prussiate of soda (sodium ferrocyanide decahydrate) is also acceptable.

Container labels must show the presence of anticaking agents.

When salt, seasoning, or curing mixtures containing anticaking agents are used in product, such agents need not be shown on product label.

The above anticaking agents shall not be used as such in meat food products.

(2) Vegetables.

(i) Storage. Raw vegetables should be stored in suitable separate rooms. Suitable facilities for preliminary preparation of vegetables for use in product should be provided in a location separate from processing areas.

(ii) Handling. Handle vegetables without spreading dust or other contaminants.

Thoroughly wash vegetables--celery, potatoes, etc.--before cutting.

Raw vegetables may contain metal scraps, nails, etc. These contaminants must be removed. Encourage plant management to use magnets on vegetable lines to detect them.

(iii) Lye solutions. They may be used for removing vegetable's outer surface or peel, provided lye is completely removed before further processing.

(3) Mustard. When mustard is used in product with a water limitation, it is restricted to 1 percent of finished product because of its high protein content.

(4) Spice Mixtures. They shall provide not more than 0.35 percent of protein by laboratory analysis.

(5) Preservatives. Preservatives--sodium benzoate, benzoic acid, or sulfites--are permitted in products only when incidental to other ingredients such as candied fruit and dehydrated vegetables. These incidental ingredients need not be declared on the label.

(6) Salt; pickle. Salt or salt solutions (pickle) contacting product must be clean and free from

extraneous materials, including rock or slate particles. Recrystallized, vacuum-pan granulated salt, or salt with approved anticaking agents--tricalcium phosphate, calcium, or magnesium carbonate--is acceptable.

Salt solutions for curing, defrosting, etc., shall be clear. Rock salt used for such solutions may contain only insoluble mineral matter--slate or rock particles.

Reuse of pickle. Pickle, including cover pickle, may be reused if clean, clear, and wholesome. Sanitary collecting equipment and efficient filtration should be available. All pickle lines should be of stainless steel or approved plastic. Those carrying salvaged pickle must be demountable for cleaning.

Facilities and equipment for storing and/or handling salt or salt solutions shall be kept clean and shall be so constructed to prevent contamination.

18.21 CONTROL

The inspector must monitor use of all materials which are approved for "specific use only." When a substance appears improper for use or altered from approved material, he should submit samples to the laboratory.

(a) Restricted Ingredients

Curing mixtures with sodium or potassium nitrite, or sodium or potassium nitrate must be clearly marked and kept under the control of a responsible plant employee.

Establishments must avoid improper use of restricted ingredients--nitrites, nitrates, cereals, etc.--(see regulations).

Unless otherwise approved by MPI, one of the following procedures must be followed:

1. Each restricted ingredient is properly identified and individually weighed into separate containers in single batch formula amounts.

2. A mixture is prepared containing both restricted and nonrestricted ingredients (excluding NFDM, cereal, soy products). "Single-batch" formula amounts of the mixture are weighed. Each container must bear (a) product name; (b) each ingredient listed in predominant order; (c) percent of restricted ingredients; (d) net weight of mixture and total weight of batch; (e) a statement including that "the plant certifies that a sample of the lot has been chemically analyzed, found acceptable and within label's limitation, and that "X" pounds of the mixture in "X" pounds of raw product will produce a finished product complying with regulations."

Source ingredients for any mixture shall be available for sampling before mixing. Finished mixture shall be available for verification sampling before use.

When verification samples indicate ingredients noncompliance, or when management neglects to follow above procedure, the inspector requests return to procedure in item 1.

(1) Calcium or sodium caseinate. * Adulteration with calcium or sodium * caseinate in sausage and meat loaves * is due not only to the use of unacceptable ingredients, but also to their * high protein content which facilitates * adulteration of product with water. Inspectors should use specific control measures to prevent their use in * sausage or meat loaves. Basic control features should include:

1. A continuous inventory of calcium or sodium caseinate amount on hand and amount used daily. *

2. A daily balancing of amount of product containing calcium or sodium * caseinate and amount of calcium or * sodium caseinate present.

3. Occasional requests for calcium * or sodium caseinate analysis in samples submitted to the laboratory.

MPI supervisors should assist inspectors in developing adequate controls and assure that such controls are continuously effective.

(1) Record checks.

(i) Forms, certificates. Records may be checked randomly selecting some MP 408's, MP 508's, and certificates from warehouse file. Items to be checked are (1) lot numbers, (2) inventory, (3) product origin and destination, etc.

(ii) Seals. Numbers of broken seals should be checked against numbers on shipping form. Seals may then be discarded.

(2) File. The inspector should file incoming forms (MP 408, MP 508) and warehouse certificates according to warehouse number and lot number for 2 years.

(3) Deficiencies. Insanitary conditions or improper procedures shall be reported through the area supervisor to the regional office. Reports will be kept on file and become evidence for withdrawal of service.

18.82 WITHDRAWAL

If required standards are not maintained, the area supervisor notifies (in writing) warehouse officials. When after reasonable time, deficiencies are not corrected or when routine inspection indicates serious deficiencies, the area supervisor recommends removal of the warehouse from the approved list to RD.

RD may cancel warehouse approval when (1) reliance cannot be placed on records or certificates of warehouse operator or his employees; (2) such operator or any of his employees or agency (a) failed to comply with any approved condition, (b) violated the FMIA (21 U.S.C. 601 et seq.) or Section 203(h) of the Agricultural Marketing Act (7 U.S.C. 1622(h)) or any of the regulations promulgated thereunder.

After warehouse operator is given opportunity to present his views, approval may be suspended according to the Administrative Procedures Act (5 U.S.C. 1008) pending final determination.

RETURNED PRODUCT
Subpart 18-0
(Regs: M-318; P-Subpart 0)

18.85 DEFINITION *

Returned product in this subpart * means any product which was shipped * from an official establishment, deliv-* ered to an unofficial establishment * (such as a retail store), and returned* to the same or any other official * establishment for any reason. *

Product which can be identified as * having been shipped and returned via * the same carrier to the same or any * other official establishment within * 24 hours is not considered to be * returned product. Such product is * subject to normal reinspection by a * program employee when entering the * official establishment. *

18.86 RESPONSIBILITY *

(a) Plant *

Every establishment receiving * returned product will designate, with * approval of the inspector in charge, * an area or areas where returned prod- * uct will be received. All returned * products can be received only into * such designated area or areas. The * returned product area(s) are to be * maintained at a proper temperature to * hold returned product in a wholesome * condition. The area(s) must be thor- * oughly cleansed and sanitized, * including containers, tools, equip- * ment, facilities, and employees' * hands and aprons, as often as the * inspector determines necessary to * prevent product contamination. *

* All returned products should be
* delivered to the returned product area
* as soon as practical when they arrive
* at the establishment. They should not
* be sorted, removed, or otherwise hand-
* led until the inspector has given his
* approval for such sorting, handling,
* or removal.

* (b) Inspector
* The inspector will examine all
* products which would require inspec-
* tion. Product that is wholesome and
* bears the official marks of Federal
* inspection will be released.
* Returned product that has been
* reprocessed or reconditioned can be
* used for human food only if it is
* found on final inspection to be not
* adulterated nor misbranded. The prod-
* uct should not be removed from the
* establishment unless it is properly
* marked or labeled.
* Returned product not identified
* with the official marks of Federal
* inspection can enter only the returned
* product area(s) for inspection. It
* must be held there for disposition in
* the following manner:
* 1. If the inspector can determine
* that products have been prepared under
* Federal inspection or imported and
* products are found to be wholesome,
* they may be released.
* 2. If the inspector can determine
* that products have been prepared under
* State inspection and they are found
* to be wholesome, they may be released
* for distribution in the State where
* prepared. However, they can not be
* released for distribution in interstate
* commerce.
* 3. Unwholesome or unidentifiable
* products must be condemned and
* destroyed.

PART 19

DEFINITIONS AND STANDARDS OF IDENTITY OR COMPOSITION

STANDARDS OF IDENTITY OR COMPOSITION

Subpart 19-A

(Regs: M-317, 318; P-Subpart P)

19.1 PRODUCT AMENABILITY

(a) Determination

Questions on product amenability to the FMIA, the PPIA, and/or the regulations should be referred to STS-PS.

Necessary information should include (1) product name and whether for interstate or foreign commerce, (2) preparation methods, (3) ingredient proportions, and (4) a product sample, if possible (see Subpart 17-A).

(b) Soup, Gravy, Bouillon, etc.

Powdered, dehydrated, semisolid, viscous or fluid soup bases, gravy mixes, bouillon cubes, etc., containing meat extracts and/or fats as the only meat or byproduct ingredient, are not considered meat food products and are not amenable to the FMIA.

When such articles are prepared for sale in interstate or foreign commerce or are offered for importation into the United States or its territories, they are subject to the Food, Drug, and Cosmetic Act administered by the Food and Drug Administration of the Department of Health, Education, and Welfare.

For poultry amenability see regulations (PR-381.15).

19.2 PRODUCT

(a) Raw

Veal cutlet. "Veal cutlet" denotes a single veal slice from the round.

Slice thickness may vary; however, combining several thin slices to represent a single cutlet is not permitted.

(b) Cured

When cured meats are used in fabricated product for which minimum meat requirements have been established, amount of added substances (in such meats) must be considered when calculating the formula on fresh-weight basis (See Subpart 18-E).

Chopped and/or pressed ham may contain not more than 25 percent shank meat over that normally present in boned ham. Twelve percent shank meat is considered representative of boneless whole ham. An additional allowance of 25 percent would equal 3 percent of whole ham ingredient. First determine the weight of whole ham ingredient in each batch of chopped ham, and allow the addition of 3 percent of this weight in shank meat.

(c) Cooked

(1) Meat - poultry rolls. Amount of meat or poultry rolls to be used in meat or poultry food products to comply with cooked meat requirements can be calculated as follows:

$$\frac{(PR)(CMR)(PY)}{RM}$$

The reverse of this page is intended to be blank.

certify that (1) products are from animals slaughtered for human food in official U.S. establishments or approved foreign plants, (2) such animals received ante- and post-mortem veterinary inspection at time of slaughter and were free from contagious and infectious disease, and (3) products were not exposed to infection before export.

For canned product, manufacturer shall also declare that during processing all can content was heated to not less than 100° C. (212° F.). Temperature and time of process shall be endorsed by an MPI veterinarian with a certificate stating that he is familiar with product process and he does not have reason to doubt manufacturer's declaration.

(3) Casings. Issue MP Form 415-5.

(4) Inedible (R). Cattle hides are not permitted entry from countries with foot-and-mouth disease. They must be accompanied by a certificate from an MPI veterinarian stating that hides are from cattle slaughtered for human food.

(b) Poultry Products

(1) Canned. Only canned poultry products are eligible for export to Australia. Besides MP Form 506, a certification shall be made by manufacturer and inspector (jointly) on firm's letterhead. Such certification shall consist of:

1. A declaration by the manufacturer stating that all can content was heated to not less than 100° C. during processing. Temperature and time used shall be stated.

2. A certification by the inspector that he is familiar with product process, and does not have reason to doubt manufacturer's declaration. Inspector's part of the certificate shall read:

"I certify that I am familiar with product process (insert name of product and I have no reason to doubt manufacturer's declaration."

John Doe
USDA Inspector

(2) Labels. Trade description shall be in the form of a principal label or brand, prominently and, as practicable as possible, permanently affixed to product. It shall contain the following prominent and legible characters:

1. Name of country where products are made or produced (Product of USA).

2. True description of product. Where any weight or quantity is declared, it shall specify whether gross or net. Any matter included on the label or brand, additional to that specified in the regulations, shall not tend to contradict or obscure specified particulars by illustration, wording, or size of lettering.

22.21 AUSTRIA

(a) Meat Products

(1) Beef. The following statement will be made either on reverse of regular export certificate or on departmental letterhead: "This is to certify that rinderpest, foot-and-mouth disease, and contagious pleuropneumonia did not exist in the United States during the 12 months preceding slaughter of animals from which these products were derived."

(2) Pork. In addition to the above certification, the following is required for fresh (frozen) pork/byproducts:

"Hog cholera, African swine fever, Teschen disease, and swine vesicular disease have not existed in the State of animals' origin during the 6 months preceding slaughter of the animals from which these products were derived."

For pork meat (not byproducts), add also the following:

* "The meat has been stored for at
* least 30 days at a temperature not
* above -15° C. (+5° F.) under the con-
* trol of an official veterinarian."
* The above statements must be signed by
* an MPI veterinarian. Plant manage-
* ment must identify the origin of all
* swine from which the meat/byproducts
* will be derived for export to Austria.
* The inspector in charge must contact
* the nearest Veterinary Services office
* to ascertain the hog cholera status of
* origin States. The other diseases
* listed do not exist in the United
* States. Each pork liver must be
* branded with the official inspection
* legend.

* (3) Casings. Issue MP Form 415-5.

(b) Poultry Products
Issue MP Form 506.

22.22 BELGIUM

(a) Meat Products

Issue MP Form 412-3 for all shipments. Also issue MP Form 7, Certificate of Wholesomeness, for exports of fresh meat and meat byproducts.

This certificate states that antemortem must be conducted by a veterinarian. The alternative procedure in section 9.6 meets this requirement, provided a veterinarian does antemortem inspection of the animals whose meat, product, or byproduct is to be exported to Belgium. Exporters must establish product identity and satisfy certifying officer that product meets this requirement.

Issue MP Form 412-8 for processed meat food products.

Belgium import regulations apply to all meat, including horsemeat, and all processed and canned products with more than 5 percent meat by weight.

(1) Fresh, frozen. The following fresh or frozen products are eligible for entry:

a. Beef--bone-in or boneless pieces weighing at least 22 pounds.

b. Veal, horsemeat--bone-in pieces weighing at least 22 pounds.

c. Pork--bone-in hams, loins, and bacon from back and breast.

d. Mutton, lamb, and goat meat--bone-in legs, shoulders, and loins.

e. Unboned heads of all species.

f. Byproduct (edible)--hearts, kidneys, livers, tongues, brains, intestines, stomachs, pancreas, and thymus. Large intestines and stomachs must be scraped and scalded.

Wrapper or container labels of byproduct, including livers, must show inspection legend.

(2) Brands. Each piece or cut of fresh meat, chilled or frozen, shall be marked with legible brands. Carcasses less than 132 pounds shall have four brands on shoulders and external surfaces of hind legs; those over 132 pounds at least four brands on each side, placed on thigh, loin, back, and shoulder. Pork carcasses shall also be branded on ribs.

(3) Labels. Labels must be approved by STS-LP. One label shall be affixed to the container and one shall be placed inside. A label need not be on the container if all cans or packages therein bear identical labels.

The label shall show (1) kind of meat, (2) official number of processing or producing plant, and (3) country of origin.

(4) Casings. Identify containers with MP Form 415-7. Accompany each shipment with MP Form 412-8; the words "animal casing" are substituted for "products." The certificate must bear serial numbers of casing stamps used. Nodular casings shall be described on the certificate as "Nodular (not clear)."

(b) Poultry Products

Issue MP Form 506 and MP Form 47. To comply with item (e) of MP Form 47, the owner or producer of poultry to be exported must sign a certificate

stating all requirements in such item. The certificate must be given to the MPI officer signing the form. Product with bastings or tenderizers is not permitted.

22.23 CANADA

(a) Labeling

* (1) Prepackaged product. All consumer-size packages of meat and poultry products must comply with the Canadian labeling regulations which require:
* a. In English and French, the product name and the net quantity of the contents declared in Canadian (avoirdupois) and metric units on the principal display panel.
* b. The name and mailing address of the manufacturer or distributor in either English or French shown on any part of the label except the bottom of the container.
* c. An ingredients statement in English and French.

* (2) Quebec requirement. A Quebec provincial "Order-in-Council" (4-15-67) requires "French" on labels of products marketed in the Province. Inscriptions in another language must not precede those in French. The Order requires that food labels show:
* a. Product nature, composition, use, exact quantity, origin, etc.
* b. Identity of manufacturer, preparer, conditioner, or processor.
* c. Place of manufacture, preparation, conditioning, or processing of product. Imported product must be marked with the country of origin name.

* (b) Meat Products

* (1) MP Form 412-3. It should show official number(s) of plant(s) where product was prepared and consignor's address.

* (2) Diethylstilbestrol (DES) certification. An additional export requirement with respect to DES will apply to all exports to Canada of live cattle and sheep (except animals exported for breeding purposes), beef/mutton/lamb, their byproducts, and meat food products containing beef/mutton/lamb.

(i) Live cattle and sheep. For such animals, the health certificate with the added statement "I certify, to the best of my knowledge and judgment, that the cattle (or sheep) identified on this certificate have never been fed or implanted with DES and that the animals were accompanied by certification from the owner and accredited veterinarian as specified for shipments destined for Canada" will be required on certification by the Federal veterinarian making the export inspection or endorsement for such livestock to be exported to Canada.

(ii) Beef, mutton, lamb. For beef/mutton/lamb, byproducts, and meat food products, MP Form 412-3, with the added statement, "I certify, to the best of my knowledge and judgment, that the meat and/or meat food products identified on this certificate were derived from livestock which have never been fed or implanted with DES and that the animals from which such meat and/or meat food products were derived were accompanied to the slaughtering establishment by certification from the owner and accredited veterinarian as specified for shipments destined for Canada" will be required as the basis for eligibility of such articles for export to Canada.

Such certifications may be issued provided a satisfactory method is developed for identifying and certifying specific lots of animals delivered to the plant for slaughter or offered for export. Advance arrangements must be made by the plant, or for livestock by the shipper, to have

* cattle/sheep/lamb, or products thereof intended for export to Canada accompanied by written certification from the owner that the cattle/sheep/lambs in the consignment have never been fed or implanted with DES. The certification statement must be as shown in chart 22.1 and must include information requested. The owner is understood to be the livestock producer *

Chart 22.1 - *Owner certification of animals

I have been instructed in and have agreed to meet Canadian requirements prohibiting administration of diethylstilbestrol (DES) as a growth promotant.

I hereby certify to the United States Department of Agriculture that I was the owner of the livestock described below when they were delivered by me to _____ (official establishment or shipper) on _____ (date), for slaughter/export and that such livestock were never fed or implanted with DES while in my possession. I further certify that DES is not used as a growth promotant on my premises, that the cattle were in my possession at least 120 days and sheep at least 45 days before shipment and, to the best of my knowledge, did not receive DES at any time in their lives.

I understand that a false statement in this certificate may result in prosecution under Federal law.

_____ Number _____ Cattle/Sheep _____ Breed

_____ Shoulder backtag or right eartag numbers

_____ Signature of Owner

_____ Address

_____ Date

_____ Location of Premises

I hereby certify that I am accredited by the United States Department of Agriculture. I further certify that I have visited the premises and examined the livestock in question and that, based on my visits and personal knowledge of the premises from which the above described livestock were shipped, to the best of my knowledge, DES has not been administered as a growth promotant to any livestock on the above premises. I further certify that the owner is engaged in livestock production or feeding and has in his possession a document certifying that he has received instruction in Canadian requirements prohibiting administration of DES as a growth promotant and signifying his agreement to meet such requirements.

_____ Veterinarian

_____ Address

_____ Date

* The definition of an "owner" shall also be interpreted to include his duly authorized "agent" such as a feedlot manager who is in complete charge of the animals as in the case of a custom feedlot operation.

* who raised and/or fed the animals identified on the owner certification statement, and has had in his possession cattle for at least 120 days and sheep for at least 45 days. Further certification will be required by an accredited veterinarian that insofar as he can determine from inspection of such animals and premises and ongoing personal knowledge of the operation that the animals had never been fed or implanted with DES. Such certification shall appear on the certificate provided by the owner (Chart 22.1). In addition to the above requirements, the owner must present evidence he has attended an Export Seminar where Canadian requirements were explained by USDA officials. The accredited veterinarian must see this document (Chart 22.2) before countersigning the owner certification of animals.

Cattle offered for export or slaughter must be individually identified by right eartag or shoulder backtag number on the owner's health certificate. If sequential eartags or backtags are used, listing of the first and last numbers in the sequence on the owner certification will be acceptable. Ear tags or backtags are to be furnished by the owner.

In lieu of individual identification by eartag or backtag, a group of sheep or lambs destined for slaughter in the United States for subsequent shipment as meat or use in meat products for export to Canada may be identified by numbered seals on the truck or railroad car used for shipment. The seals must be broken by a USDA inspector and the numbers verified with those listed on the "Owner's Accredited Veterinarian's DES Certification" form.

Live cattle or sheep for feeding or slaughter destined for Canada must also be accompanied by a health certificate (VS Form 17-140) to a port of

Chart 22.2 - Export Seminar; Shipment to Canada

This is to certify that I, _____,
(name)

_____.
(address)

am a producer or feeder of livestock and wish to be able to qualify such livestock, or meat therefrom, for entry into Canada under Canadian requirements prohibiting administration of diethylstilbestrol (DES) to food animals as a growth promotant. I have attended an instruction seminar in these requirements sponsored by the U.S. Department of Agriculture. I understand the specific requirements necessary and signify that I will meet such requirements for shipments leaving my premises as qualified for entry into Canada.

_____
Owner

_____
*USDA (Agency)

*USDA official will not issue such document unless he has knowledge that the owner is in the business of producing or feeding livestock.

* export where USDA veterinary inspection * is available. The animals in the shipment must be individually identified on * the VS Form 17-140 which must be signed * by an accredited veterinarian. If * sequential eartags or backtags are used, * listing of the first and last numbers in * the sequence on the VS Form 17-140 will * be acceptable. In addition, there will * be affixed to the VS Form 17-140 the * written certification regarding DES from * the owner and his accredited veterinarian. This certification must be as * shown in Chart 22.1 and must include all * information requested. The port veterinarian shall examine the owner's certificate, the VS Form 17-140, and a sufficient number of animals in each load * to determine that the animals in the * shipment are the same as those identified on the certificates. With the use * of a rubber stamp that shall be provided, the port veterinarian will place the * certification required by him on the * face of the VS Form 17-140 in the space * provided for USDA endorsement. The * certification so applied takes the place * of the usual endorsement when signed and * dated by the port veterinarian. The * port veterinarian must remove and retain * the owner's certificate before allowing * the livestock to go forward accompanied * by the VS Form 17-140. The owner's certificate will then be mailed to the VS * veterinarian in charge for the State of * origin of the animals. The above procedure applies only to cattle or sheep * destined for Canada for feeding or * slaughter. All other livestock must be * accompanied by an endorsed VS Form 17-* 140 as usual.

* For cattle or sheep for slaughter in * the United States, the owner certification must be delivered to the inspector * in charge at the slaughtering establishment prior to ante-mortem inspection * who shall mail the certificate to the * VS veterinarian in charge for the State * of origin.

* In those situations where carcasses * move to another establishment for cutting or fabrication or meat moves to * another establishment for inclusion as an ingredient in meat food product, * it will be necessary to maintain the * identity of such shipments as eligible * for the additional certification. It * will be the responsibility of the * plants involved in such movements to * arrange in advance for the maintenance of identity of such shipments. * Shipments of articles elibible for the * certification statement between establishments should be covered by a modified MP Form 403 stating the shipment * is eligible for the certification * statement. The identity of such shipments must be maintained in the * receiving establishment until the * articles proposed for export to Canada * are ready for the issuance of the * modified MP Form 412-3 and the application of export stamps. *

Additional inspection time involved * in responding to request for certification of meat and meat products to * Canada will be reimbursable as provided for in Part 350 of the regulations and section 26.2 of the manual. * Inspection time for live animals offered for export under these procedures * that involves work outside regular * duty hours is reimbursable as provided * for in Part 97, Title 9 CFR. *

(iii) Beef from other countries. * DES certification may be omitted if * it can be certified that the beef/ * mutton/lamb in the product was derived * from meat imported into the United * States from a country that prohibits * the use of DES as a growth promoter * and is recognized as such by Canada. * The following countries are so recognized: Argentina, Australia, Belgium, * Brazil, Denmark, France, the Federal * Republic of Germany, Iceland, Ireland, * the Netherlands, Italy, New Zealand, * Northern Ireland, Poland, Sweden, * Switzerland, Uruguay, Yugoslavia and * Paraguay. Establishments wishing to * prepare such products for export to * Canada must identify their proposed * preparation of product for Canada in * advance to the inspector in charge. * In concert with plant management, an *

* identification and control system must
* be established for the identity of the
* beef/mutton/lamb ingredient through
* formulation, processing, labeling,
* storage, and packing for shipment. MP
* Form 412-3 covering exports prepared
* as described above must bear the added
* statement "The (beef) (lamb) (mutton),
* byproducts, or meat food products
* thereof covered by this certificate
* originated in a country, recognized by
* Canada, where the use of diethylstil-
* bestrol is prohibited as a growth
* promotant."

* (iv) Beef from Canadian cattle.
* Beef, beef products, and beef byprod-
* ucts, if derived from Canadian cattle
* directly transported to federally
* inspected establishments in the United
* States for immediate slaughter, may be
* exported without DES certification.
* Veterinary Services maintains a list
* of establishments approved for slaugh-
* ter of such cattle (Veterinary Ser-
* vices Memorandum 591.15). Adequate
* identity of animals and their products
* must be maintained. Products to be
* exported need only be accompanied by
* MP Form 412-3, signed by an MPI veter-
* inarian and showing the following
* statement on the reverse: "The meat
* products identified on this certifi-
* cate were derived from cattle of
* Canadian origin transported for
* immediate slaughter. The identity of
* the products as derived from Canadian
* origin cattle has been maintained
* through slaughter, chilling, further
* processing, and packaging for export
* to Canada."
* Beef identified as being derived from
* cattle of Canadian origin may be
* shipped between official establishments
* under seal as prescribed in Section
* 312.5(a) of the regulations, if
* accompanied by an MP Form 408, Request
* and Notice of Shipment of Sealed Meats.
* Identity of fresh or processed product
* must be further maintained at receiv-
* ing plants if intended for export to
* Canada. The time involved for
* inspection procedures other than those
* required by the meat inspection
* regulations and/or the Meat and Poul-
* try Inspection Manual is reimbursable
* as provided in Part 350 of the regu-
* lations and Section 26.2 of the
* Manual.

(3) Eligible countries. Products *
originating in the following coun-
tries only are permitted entry into
Canada: Argentina, Australia, Bel-
gium, Botswana (Bechuanaland), Bra-
zil, Bulgaria, Czechoslovakia, Feder-
al Republic of Germany, France, Hun-
gary, Iceland, Republic of Ireland,
Italy, Netherlands, New Zealand,
Northern Ireland, Norway, Paraguay,
People's Republic of Poland, Portugal,
Scotland (approved slaughterhouses at
Edinburgh, Glasgow, Dundee and Aber-
deen), Republic of South Africa,
Sweden, Switzerland, United States of
America, Uruguay, Yugoslavia, Kenya,
China, and Romania.

(4) Descriptive terms. Descrip- *
tive terms applied to meat or meat
product must be consistent with
Canada Food and Drug Regulations, and
its Meat Inspection Regulations.

(5) Eligible product. *
(i) Carcass. Carcasses, sides, or *
quarters must be intact. Those with
trimmed areas, severed joints, mis-
sing parts, removed peritoneum,
Pleura, or body lymph nodes, are un-
acceptable.

(ii) Beef hearts. Make at least *
four incisions into cut surfaces of
the interventricular septum, and
inner surfaces of ventricles.

(iii) Livers. Hepatic lymph nodes *
shall be intact. Sliced livers in
consumer-size packages are accepted
without such nodes.

(iv) Spleens, lungs, udders, etc. *
Spleens, lungs, udders, mucous mem-
branes, and parotid salivary glands
are prohibited in meat food products.

* (v) Sausage. Antioxidants and soya products are not permitted in sausage. Sausage cereal content must comply with Section B 14.030 of Canada Food and Drug Regulations stating that "No person shall sell prepared meat or prepared meat byproducts that contains more than (a) that amount of filler, meat binder, or other ingredients that is represented by 4 percent reducing sugars, calculated as dextrose as determined by official method, or (b) 60 percent moisture where such prepared meat or prepared meat product contains filler." Export certificates will be signed only when product meets these requirements.

* (vi) Casings. Issue MP Form 415-5 in duplicate. Show official plant number(s) where product was prepared, and consignor's name and address.

Animal casings must be slimed and stripped, and mucous lining completely removed by means other than fermentation. Markings must be approved by the Veterinary Director General.

* (vii) Inedible (R). The following statement will be made on MP Form 415-3: "The material described on this form originated in a plant operating under U.S. Federal inspection and was from animals that received ante- and post-mortem inspection and were found free of disease at time of slaughter." Inedible meat products must be identified with finely powdered charcoal or with Birkoline-B and must be labeled as follows:

Decharacterized--(Product name)
inedible, unfit for food.
Packer's name and address.
Establishment number without
official inspection legend.
Net Weight_____lbs.
"Keep refrigerated," or "Keep
frozen," whichever is applicable.
Country of origin.

Each container must be identified with MP Form 415-6, and the numbers of such forms must be entered on MP Form 415-3.

For label approval, see 22.23(c)(4)(i).

(6) Prohibited importation. The * following importations are prohibited: *
a. Meat from boars. *
b. Meat trimmings too small to * permit adequate inspection. *
c. Pork skins (attached and * detached) with black hair roots. *
d. Product with freezer burns or * areas of dehydration. *
e. Artificially colored product. *
f. Meat inspected or identified * under Part 350 of the regulations. *

(7) Container and markings. Bulk * product--primal cuts such as pork hams, skinless pork bellies, etc., must be individually stamped with the USDA inspection legend. Fresh pork cuts may be shipped either in combo bins or cartons printed with all the mandatory information on one main panel except that the product name can either be printed, rubber stamped, stenciled, or applied by means of a pressure sensitive sticker. Frozen pork cuts are permitted entry only in properly packaged shipping cartons. Truckload or carload lots of dressed hogs may be identified by means of a placard marking. Each hog carcass side must be stamped with three legend brands. Beef quarters, in addition to three brands for each quarter, and both skin-on and skinless calves must be provided with identification by means of a shipping tag printed with all the mandatory information on one side and having a serially numbered USDA export stamp affixed to the other side of the tag. Carload lots of shortening, lard, or tallow must be identified by means of a placard and be consigned directly to a registered establishment in Canada operating under the Canada Meat Inspection Act and Regulations.

(8) Placard. Mandatory information * for loose or bulk meat must appear on a placard 12" x 12" on doors of railroad cars, trucks, or trailers, and

must show:

a. Name and address of packer or first dealer. The address shall include the abbreviation "USA." In case of first dealer or distributor, the name shall be preceded by the words "Packed For."

b. True and correct description of contents. Animal species must be shown with cut or portion name.

c. "Product of USA" immediately below product description. Usually, this requires letters at least half the size of those used in product name, and must be legible.

d. Net weight. The word "weight" must be spelled in full.

e. MP Form 412-10 must be attached to each container.

(c) Poultry Products

(1) Export stamps. Apply MP Form 412-10 to each shipping container of poultry and/or poultry products. On MP Form 506 mark out "Each container stamped with USDA Certificate." List stamp numbers in "other box markings" block.

(2) Kidney removal. Kidneys must be removed from all edible poultry brought into Canada, and export certificates covering such product must include a proper statement. To comply, type the following in remarks block of MP Form 506: "Kidneys have been completely removed from poultry covered by this certificate."

(3) Containers. When poultry is processed with kidneys removed, containers should be clearly marked by lot number, or by other acceptable means to be readily identifiable when shipped. Record all marks (or lot numbers) placed on containers. Also record where and when poultry was stored, and name of inspector present during the procedure.

Firms processing poultry with kidneys removed should be encouraged to include the words "kidneys removed" on printed labels. When packages are not so labeled, the inspector shall examine the product to assure that kidneys were removed even when representative sample defrosting is required.

(4) Labeling.

(i) Approval. Before shipping, exporters shall obtain Canadian and USDA approval of all product labels (edible and inedible) for immediate and shipping containers by sending proof of proposed labels to:

Director
Meat Inspection Division
Health of Animals Branch
Department of Agriculture
Ottawa, Canada

For U.S. approval, labels shall be sent to STS-LP.

(ii) Shipping container. Information on main panel of shipping container must include:

1. Complete name and address of plant.
2. Plant number--this may be in the "USDA inspected for wholesomeness" official inspection mark, provided it is readily legible or near the official inspection mark on main panel.
3. Name of product and number of birds in the shipping container.
4. Grade mark of country of origin.
5. The words "Product of USA" under common name of product.
6. The words "Net Weight."
7. The USDA inspected for wholesomeness official inspection mark.
8. A statement indicating "for further processing," if applicable.
9. "Keep refrigerated," or "Keep frozen," whichever is applicable.

(iii) U.S. trade requirement. Boxes printed for U.S. trade requirements are satisfactory, provided printing size is in reasonable relation to box size. Requirements in Canadian poultry regulations are recommended as a guide.

Main panel--items to be printed:

1. Name and address of plant.
2. "Net Weight."
3. "Product of USA."
4. "USDA inspected for wholesomeness official inspection mark." This may be printed on the box or on a printed label glued to the box.

The following items may be stenciled or stamped on main panel of shipping container:

1. Name of product and number of birds in the box.
2. Grade mark.
3. Plant number. If plant number, included is printed "USDA inspected for wholesomeness official inspection mark," is of sufficient size to be easily read, it will suffice; otherwise, it may be stenciled or stamped near the official inspection mark elsewhere on the panel.
4. When product is for further processing, suitable words so indicating shall appear on box panel.

(iv) Utility grade poultry. When grading and labeling "utility" grade poultry for export to Canada, grade will be shown as "grade utility" in letters at least 1/2 inch, with the phrase "for further processing" shown directly below the grade.

Shipping container. Shipping container will be stamped with export stamp and USDA grade utility stamp. These stamp impressions shall be on left side or lower part of label.

Ready-to-cook. Grade utility specifications for ready-to-cook fowl, chickens, and turkeys will be used only when grading ready-to-cook poultry for export to Canada.

(v) Box-packed poultry. Figure 22.1 shows a sample of shipping container markings for box-packed poultry and poultry products to Canada.

Size of letters in kind name "for further processing (when required)" and grade letter--at least 1/2 inch.

Size of letters in net weight--at least 1/4 inch.

Size of letters in "Product of USA"--not less than 1/2 the size of letters in kind name.

Kind Name:

Chickens	Young Ducks
Chicken Capons	Mature Ducks
Fowl	Young Geese
Young Turkeys	Mature Geese
Mature Turkeys	

(vi) Polyfilm bags. They must be clear (semiopaque bags are not acceptable) and show:

1. Name and address of packer or first dealer. If the latter is used, the words "Packed For" must precede first dealer's name. Address may be the local or head office and must include the abbreviations "USA." If head office address is used, it must be so stated.
2. Name of product.
3. Official U.S. Grade mark.
4. "Product of USA" shown clearly and boldly with letters at least 1/2 the height of the tallest letter in product name.
5. Official inspection mark and plant number.
6. Net weight.
7. Plant number, which may be shown within the inspection mark or on a flat clip. The letter "P" shall be shown above plant number.

Exporters must submit bags and bag-closure clips (if used) to Canadian authorities for approval.

(5) Processed product; phosphates. Canadian regulations have no provisions for addition of phosphates to manufactured poultry products. Thus, products with phosphates shall not be certified and exported to Canada.

(6) Backs, necks for animal food. Backs and/or necks may be exported to Canada for animal food purposes under the following conditions:

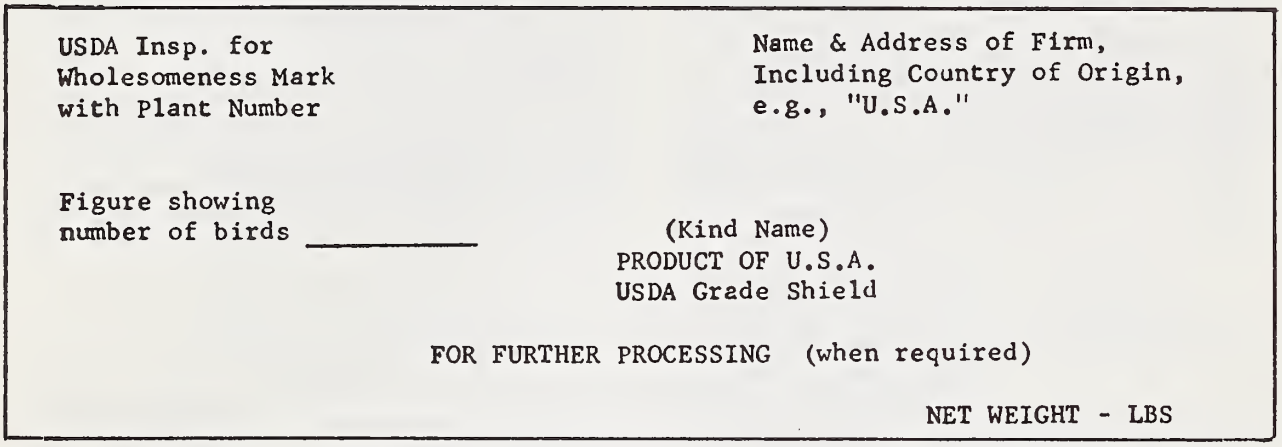

Figure 22.1 - Shipping container

a. If parts are wholesome and move as inspected product, kidneys must be removed.

b. If parts have kidneys, they must be identified with an approved brilliant green or blue dye, or with coarse grinding. Such product moves as inedible.

The inspector must obtain a letter from the firm proposing to identify with an approved dye backs and necks rendered unfit for human food. The letter will be retained in the inspector's office.

(i) Labeling. When backs and/or necks are shipped as inedible, they must be labeled as follows:
Denatured chicken backs and necks
Inedible, unfit for food.
Product of USA.
Name and address of packer.
Establishment No._____(it shall not bear the official inspection legend).
Net Weight.

Labels shall be submitted to Canadian officials for approval.

(ii) Certification. When above conditions are met, the inspector can issue an inedible certificate (Chart 22.3) in quadruplicate. Two * copies are given to the packer, one copy is sent to the regional office, and one is filed in the inspector's office.

(7) Feathermeal (R). When feathermeal produced in an official plant is offered for export, the exporter shall apply to VS for inspection under Certification Service for inedible animal byproducts. At VS request, MPI will do such inspection on reimbursable basis.

The following certification is required:

(i) Exporter. He shall certify that (1) product was subjected to a combined heat treatment of not less than 210° F., for at least 3 hours and 230°F., for 30 minutes; (2) the shipment originates in and is shipped directly from USA; and (3) product is in new bags (for shipments other than

bulk).

(ii) Inspector. He shall make the following statement on a letterhead type certificate:

"This product is from a federally inspected plant with facilities to process product as described in the shipper's declaration."

Charges for service should be billed to VS.

22.24 CHILE

Poultry Products

Issue MP Form 506. The following statement shall be placed on departmental letterhead and attached to the export certificate:

"This will certify that a lot of approximately_____(pounds) of _____(kind of poultry) covered by U.S. certificate number_____ has been processed under strict sani-

Chart 22.3 - Inedible certificate

UNITED STATES DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D. C. 20250

Date_____

Plant
No. .....Place.....Date.....

Name and Address of Consignor.....

Name and Address of Consignee.....

I.....hereby certify that the following described shipment consists of products which were obtained from poultry carcasses that received ante-mortem and post-mortem veterinary examination and were found to be free of diseases and/or conditions which would render the product unfit and that they have been handled and prepared in a clean and sanitary manner under the Poultry Products Inspection Act and regulations of the United States.

Kind of Product and Denaturant	Amount and Weight
_____	_____
_____	_____
_____	_____

Shipping Marks_____

_____
Inspector's Signature

tary conditions and was inspected for wholesomeness by the United States Department of Agriculture at time of slaughter. This inspection was carried out under the supervision of Federal veterinarians and each carcass, including its organs, was passed and certified as being free from evidence of communicable disease and is otherwise wholesome, sound, healthful, clean, and fit for human food."

_____
Official Veterinarian

22.25 COLOMBIA

Meat Products

Lard. Issue Mp Form 412-7 in five copies. Fifth copy is for inspector's file.

Certificate should be visaed by consul of that country.

22.26 CZECHOSLOVAKIA

Meat Products

Lard. The following certification, on reverse of regular export certificate or on departmental letterhead stationery, may accompany lard:

1. Originates from hogs found to be healthy before, during, and after slaughter, and that the meat, including fat, is suitable for human consumption without any restrictions.

2. Antioxidants were not used in producing lard.

22.26-A DENMARK

Poultry Products

Cooked poultry products may be exported, provided:

a. They are packed in containers bearing official inspection mark.

b. Each shipment is accompanied by a health certificate signed by an MPI veterinarian stating:

1. The product described herein was produced under official inspection.

2. Only (species) meat was used in the product which was from birds examined under official inspection before and after slaughter and were found suitable for human food.

3. The product has been heated to an internal temperature of at least 75° C. (167° F.) and does not contain additives not permitted under Danish legislation.

4. Neither the birds nor the meat, in accordance with U.S. legislation, has been treated with chemical or biological substances, or in any other way which could represent a health hazard to consumers.

Item 4 can be routinely certified on the basis that all products must be safe for human health to meet U.S. standards.

The above certification statements are to be typed in the "remarks" block of MP Form 506. Available space above the "remarks" block may be used also.

Danish officials will accept poultry products cooked to an internal temperature of 160° F. as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis.

The following additives, normally used in the United States, are permitted by Danish legislation in the amounts shown:

Butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), propyl gallate---------- 50 mg/Kg

Citric acid, monoisopropyl citrate, monoglyceride citrate-------- 50 mg/Kg

Algin, carrageenan, carboxymethyl, cellulose (cellulose gum), vegetable gums, methyl cellulose------- 5 gm/Kg

Anatto, carotene----------200 mg/Kg

Nitrites, sodium or potassium nitrate---------- 50 mg/Kg

Ascorbic acid, erythorbic acid,

sodium ascorbate, sodium erythorbate ----------500 mg/Kg

Acetylated monoglycerides, diacetyl tartaric acid esters of mono- and ciglycerides, mono- and diglycerides (glycerol palmitate, etc.)--- 5 gm/Kg

Disodium inosinate, disodium guanylate---------- 50 mg/Kg

Monosodium glutamate------- 3 gm/Kg

Phosphates listed in section 381.147 (f)(3) of the poultry inspection regulations---------- 5 gm/Kg

22.27 DOMINICA

Poultry Products

Poultry and poultry products for Dominica must be accompanied by MP Form 506, signed by an authorized MPI officer, and with statement that poultry or carcasses were not treated with estrogens, arsenical, or antimonial substances. This applies to poultry and poultry products imported or delivered for reexport.

22.28 DOMINICAN REPUBLIC

(a) Meat Products

Export certificate to be visaed by consul of that country.

(b) Poultry Products

Official certification is required on MP Form 506 stating that product is Grade "B" or better, and has been under refrigeration for not more than 4 months.

22.29 EQUADOR

Meat Products

Certificate to be visaed by consul of that country.

22.30 FRANCE

(a) Meat Products

Use MP Form 412-11 and MP Form 81 for fresh meats and byproducts.

(1) Livers (R). Beef and sheep livers must be inspected as follows:

a. Open bile duct by usual method.

b. Make a transverse incision across omasal impression of liver's visceral surface, sufficiently deep to cut smaller branches of bile duct.

c. Make a second transverse incision across liver's visceral surface from beside and below caudate lobe, cutting smaller branches of bile duct.

Note: This procedure is as required on beef and sheep livers for Germany (See Figure 22.2).

(2) Unscalded Stomachs (22.17(b)(2)).

(3) Branding. Byproduct--livers, tongues and hearts (except tongues and hearts from sheep and goats)--must individually bear inspection marks.

22.67 VENEZUELA

(a) Meat Products

Pork. The following certification in Spanish and English may be added to the reverse of the regular export certificate or on letterhead stationery:

"I certify that the product shipped under the certificate has been processed by a method, approved by the United States Department of Agriculture, which is adequate to destroy any possible live trichinae. I further certify that this product has been held in a freezer for a period of not less than 30 days at a temperature not in excess of 5° F."

_____
(Signature)

"Yo certifico que el producto enviado y amparado por este certificado ha sido processado por metodos aprobados por el Departmento de Agricultura de los Estados Unidos y que son adecuados para destruir cualquier tricquina que pudiera existir. Asimismo certifico que este producto ha sido mantenido en un congelador durante un periodo no menor de 30 dias y a una temperatura no excediendo 5 grados Fahrenheit."

A variation of the certificate describing other methods of treating pork for trichinae may be issued. However, accurate Spanish translation must be provided.

(b) Poultry Products

Issue MP Form 506.

*22.67-A YUGOSLAVIA

*Meat Products

* Issue Form MP 412-3 with the follow-
*ing statements typed on the reverse:
* 1. "The preparation and freezing of
*the product described herein has been
*accomplished in establishments under constant veterinary inspection." *
2. "The products in this shipment * are suitable, after defrosting, for * manufacturing into products for human consumption." *

22.68 WESTERN SAMOA *

Poultry Products

Only veterinary inspectors will issue Form MP 506 for ready-to-cook poultry.

PART 23

LABORATORY SERVICES

CHEMISTRY

Subpart 23-A

(Regs: M-318; P-Subpart O)

23.1 CHEMISTRY LABORATORIES

(a) Type of Analysis

Chemistry laboratories conduct general chemical analysis of meat and/or poultry products to determine moisture, protein, salt, nitrite, nitrate, total fat, animal fat, etc. They also analyze products for biological residues, nonmeat or nonpoultry food additives, and various chemical compounds used in federally inspected plants.

(b) MPI Laboratory

Laboratories serving designated geographical areas and their code numbers are:

San Francisco, California	0601
Washington, D.C.	1101
Athens, Georgia	1301
Kansas City, Kansas	2001
St. Louis, Missouri	2901
Omaha, Nebraska	3101
Peoria, Illinois	1702

Address and telephone number of these laboratories may be found in the "Working Reference" (Directory of Meat and Poultry Inspection Program Establishments, Circuits and Officials).

(c) AQC Laboratory

A plant or commercial laboratory approved by STS-SDS to analyze samples in conjunction with approved quality control systems.

(d) Certified Laboratory

A plant or commercial laboratory certified by STS-CH for analysis of only water, protein, salt and fat in meat and/or poultry products.

The inspector may use results from certified laboratory with same authority as from an MPI laboratory.

Name, address, and telephone number of certified laboratories are listed in the working reference.

(1) Companion and verification samples. When a plant elects to use a certified laboratory and is under lot inspection, the inspector should submit companion samples to MPI laboratory to determine the certified laboratory's continued analytical capability. He shall submit about 25 percent of the samples sent to the certified laboratory and withhold identity of such samples from certified laboratory and plant.

When a plant is under AQC, verification samples are submitted to MPI laboratory to determine accuracy of such control.

(2) Correlation of Results. MPI laboratories shall summarize companion sample results biweekly and send a copy to STS-CH.

Certified laboratories shall summarize official sample results and report them biweekly to STS-CH on Form MP 19, which will be signed also by the inspector, if the certified laboratory is a plant laboratory.

The two sets of results will be matched by computer.

When insufficient correlation exists between paired samples or when official

MPI PUBLICATIONS

Issuances of the Meat and Poultry Inspection Program. This publication contains selected CFR amendments, MPI bulletins, and MPI directives; changes to the Meat and Poultry Inspection Manual; and changes to the Meat and Poultry Inspection Regulations. It is published monthly by the Issuance Coordination Staff, Technical Services. Subscription for 1 year (12 issues) is $9.00 in the United States and possessions, and $11.25 in other countries; cost of each single copy is $0.75.

Meat and Poultry Inspection Manual. This publication contains procedural guidelines and instructions useful in enforcing laws and regulations related to Federal meat and poultry inspection. Copy of the publication and changes since its printing: $16.50 in the United States and possessions, and $20.75 in other countries.

Meat and Poultry Inspection Regulations. This publication contains regulations for slaughter and processing of livestock, poultry, as well as for certain voluntary services and humane slaughter. Copy of the publication and changes since its printing: $30.00 in the United States and possessions, and $37.50 in other countries.

Directory of Meat and Poultry Inspection Program Establishments and Officials. It is published semiannually. Subscription for 1 year (two issues) is $7.60 in the United States and possessions, and $9.50 in other countries; cost of one copy is $3.80 in the United States and possessions, and $4.75 in other countries.

List of Chemical Compounds. This publication lists nonfood compounds authorized for use in plants operating under U.S. Department of Agriculture Meat and Poultry, Rabbit and Egg Products Inspection Programs, and the U.S. Department of Commerce, Fishery Products Inspection Program. Cost of one copy is $2.45 in the United States and possessions, and $3.05 in other countries.

U.S. Inspected Meatpacking Plants; A Guide to Construction, Equipment, Layout; Agriculture Handbook No. 191. This handbook is designed to supply interpretation of regulations and guidelines in designing, building, altering, and maintaining meatpacking plants to operate under Federal inspection. Cost of one copy is $2.65 in the United States and possessions, and $3.35 in other countries.

Accepted Meat and Poultry Equipment. This publication contains information on equipment construction and acceptance, and lists commercially available equipment acceptable for use in federally inspected meat and poultry plants. It is published three times yearly. Cost of one copy is $0.80 in the United States and possessions, and $1.00 in other countries.

IMPORTANT: How to order

Persons--other than MPI personnel--wishing to receive the above publications should write to the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402. Check or money order should be made payable to the Superintendent of Documents and should accompany the request.

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Correspondence on the contents should be addressed to USDA, APHIS, MPI, Issuance Coordination Staff, Washington, D.C. 20250.

Correspondence by MPI personnel on the mailing and distribution should be addressed through the regional director, and by State personnel through the State program director and MPI regional director to USDA, APHIS, Administrative Services Division, Room 727-A, Federal Building, Hyattsville, Maryland 20782.

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MP FORM 38 (4/75) REPLACES MP FORM 57 (12/73) & MP FORM 38 (5/73), WHICH ARE OBSOLETE.

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